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ences has been suggested, and should it afford satisfaction to that learned and respectable Association, and in any measure aid the spirit of industry and enterprise in our country, I shall realize an ample reward.

I have the honor to subscribe myself, Gentlemen, with sentiments of profound respect, your most obedient

humble servant,

JAMES THACHER.

Plymouth, August 16th, 1802.

Process for making Cider, communicated in a letter from RICHARD PLATT, Esq. to Hon. JOHN ADAMS, L.L.D. President of the Academy.

ALL late kinds of apples are best, for instance, Hughes's Crab of Virginia, Redstreak, and other sound, hard fruit.

That the operation may be conducted to the best advantage, the following rules must be strictly adhered to.

i. Select all immature and rotten apples, and put the choicest under cover from rain, as gathered from time to time, but exposed to sun and air, as much as possible to mature, until the season is so far advanced that the weather becomes cool and dry ; nights a little frosty, but not freezing hard.

hard. This will happen either at the latter end of October, or by the middle of November, and the later the better.

2. In grinding, a single tier of apples only is to be laid in the trough at once, to admit of equal pressure, and the wheel should not be heavy, as experience proves that bruising the apples for about six minutes (if thus arranged) is preferable to filling the trough, as is usual, and grinding them for a long while, till fine. According to this new mode, there is less juice from the first running, but abundantly richer, and the cheese being decompressed, and ground over, will give the residue for water cider.

3. The pumice must be put in hogheads with one head out, or hoghead tubs, and there remain at least 36 hours, then made into cheese with much good clean long straw, and pressed as usual. When the juice is taken out of the receiving tub, it must be strained through fine, close, and thick flannel, wet in the first instance with water, and frequently rinsed out to admit the cider to pass through.

4. The juice, thus prepared, goes into the cellar, where it is to remain and undergo operation, as follows, viz.

The casks being filled up to the bungs, when the fermentation comes briskly on, pour into the hoghead or pipe, a pint of best Coniac brandy, and continue to do the like, to each, five successive times, at the space of about six hours asunder, when it will be found, that the liquor is sufficiently fermented, and the more certainly to accomplish it, there must be at

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hand,

hand, in jugs or demijohns, (as most easy to pour out of,) some new water cider, expressed from the contents of the original cheefe, to pour in frequently, and fill up the casks. To be satisfactorily ascertained of due fermentation, a tap must be placed in the centre of the head of each cask and frequently pulled out. The eye and taste being the criterions to guide ; whenever the first is delighted, and the second gratified, that is the moment for drawing off the cider, and *putting it in other casks*, (well cleaned and sweetened with Coniac brandy,) *which must stand perpendicular*, and have a pint of sweet oil poured on the top, thereby giving scope to gravitation, and effectually excluding all air, owing to which the cider will always be fine, and retain its sweetness for any length of time. One may commence drawing from a cask thus arranged, the day after the transposition, and continue till spring, when the residue will be fit for bottling. Casks should be made long and broadest at top, in order to give the best effect to the process, as in such case, there will be no danger of breaking the surface of the oil, which must happen in hogheads and pipes (unless a very large quantity is put on) owing to the expansion of surface as the fluid descends.

Superiorities of this process.

- 1st. Purest juice.
- 2d. Most perfect fermentation, fortified by the choice brandy.
- 3d. Fullest scope to gravitation.
- 4th. Total exclusion of air.

Flushing, Long Island, October 21, 1803.

Account